The GOLD NUGGET

JOE SOUTH -'65

Gold Nugget Beverage Presentation

Cocktails

Dry Martini	1.20	Daiquiri	1.25
Vodka Martini	1.20	Bacardi	1.25
Manhattan	1.30	Salty Dog	1.25
Rob Roy	1.40	Pink Lady	1.40
Bourbon Old Fashioned	1.30	Bloody Mary	1.30
Scotch Old Fashioned	1.40	Screwdriver	1.30
Between The Sheets	1.50	Cubre Libra	1.25
Champagne Cocktail	1.30	Singapore Sling	1.50
Gin or Vodka Tonic	1.25	John Collins	1.25
Whiskey Sour	1.25	Rum Collins	1.25
Gin Gimlet	1.25	Side Car	1.50
Tom Collins	1.25	Brandy Sour	1.25
Vodka Gimlet	1.25	Margarita	1.50

Highballs

GOOD ANY TIME

Scotch	1.40	Canadian Blend	1.30
Bourbon	1.30	Bonded Bourbon	1.30
Vodka	1.20	Sour Mash Whiskey	1.30
Gin	1.20	Brandy	1.25
Rum	1.20	Imported Gin	1.40

After Dinner

Triple Sec	1.10	Anisette	1.30
Courvoisier	1.30	Brandy Alexander	1.25
Cherry Heering	1.30	Creme de Cacao, Light or Dark	1.10
Brandy Ice	1.25	Drambuie	1.30
Tia Maria	1.30	Grasshopper	1.25
Cointreau	1.30	Pink Squirrel	1.25
Creme de Menthe Frappe	1.30	Galliano	1.30
B & B, Imported	1.30	Velvet Hammer	1.25
Chartreuse	1.30	Stinger	1.25
Angel's Tip	1.10	King Alphonse	1.10
Benedictine	1.30	Pousse Cafe'	3.50

Beer's

IMPORTED AND DOMESTIC

Michelob	1.00	Budweiser	.60
Lowenbrau	1.00	Miller's	.60
Heinekens	1.00	Falstaff	.60
Schlitz	.60	Blue Ribbon	.60

"Wine Courses"

SUGGESTED WITH DINNER

APPETIZERS

Delicious Ruby Port, Golden Cream or Dry Sherry

MEAT

The Rich Flavor of Burgundy or a Red Bordeaux

SEAFOOD

Refreshing Chilled Chablis or a Unique White Bordeaux

FOWL

A Fine Rhine Wine or Lively Sauterne

ITALIAN SPECIALTIES

A Delicate Full Bodied Chianti or a Mellow Rose

APPROPRIATE AT ANY TIME

CHAMPAGNE, SPARKLING BURGUNDY OR CRACKLING ROSE

Glass	1.30	Half Bottle	4.50	Bottle	8.50

IMPORTED WINES		DOMESTIC WINES	
Glass	1.00	Glass	.75
Half Bottle	3.50	Half Bottle	2.50
Bottle	6.50	Bottle	4.50

APPETIZERS

SHRIMP COCKTAIL	1.25
MARINATED HERRING In Sour Cream	1.25
CHILLED JUICE	.30
ASSORTED ITALIAN ANTIPASTO, Per Person	1.95
STUFFED CELERY, ROQUEFORT	.95
OYSTER COCKTAIL	1.25
KING CRABMEAT COCKTAIL	1.25
HORS D'OEUVRES, Per Person	2.50

FROM OUR BROILER

CHOICE OF SOUP—FRENCH ONION, VICHYSSOISE OR MINISTRONE
INDIVIDUAL LOAF OF FRESH BAKED BREAD (FRENCH OR RYE)

ENTREE INCLUDES SALAD BOWL WITH CHOICE OF DRESSING,
CHOICE OF POTATO, PILAF RICE, OR VEGETABLE DU JOUR

Roast Prime Rib of Beef Au Jus 5.95

Gentleman's Prime Tenderloin Steer Butt 6.95

New York Cut Prime Sirloin Strip 5.95

Lady's Prime Sirloin Strip 4.95

Chateaubriand Bouquetiere (Per Person) 5.95

Prime Filet Mignon 5.95

Chicago Cut Prime Rib Eye 5.50

Prime Top Sirloin Steak 4.95

Lady's Prime Filet Mignon 4.95

Broiled Prime Porterhouse 5.95

Prime Beef Kabob Tenderloin en Brochette 4.95

Broiled Chopped Steak (From Prime Beef) 3.95

Genuine Calf's Liver, Rasher of Bacon 3.95

Two Double French Lamb Chops 4.50

Two Center Cut Pork Chops 3.95

Roast Long Island Duckling with Orange Sauce 4.50

Grilled Sugar Cured Ham Steak 3.95

Broiled or Fried Chicken Livers 3.50

Broiled or Southern Pan-Fried Half Chicken 3.50

Baked Cornish Hen, Bordelaise Sauce 3.95

Steak Sandwich 3.50
Sliced Prime Tenderloin on Toast with
Grilled Onion, French Fried Potatoes

Chopped Steak Sandwich 2.50
From Prime Beef with Grilled Onion and
French Fried Potatoes, Garnished
On Giant Size Bun

SEAFOODS FROM THE LAKES AND SEAS

ENTREE INCLUDES: CUP OF GUMBO, SALAD BOWL WITH CHOICE OF DRESSING, CHOICE OF POTATO OR VEGETABLE DU JOUR

Fisherman's Platter, Shrimp, Scallops, Oysters, Snapper 4.95
Broiled African Lobster Tail with Drawn Butter 5.95
Fried Deep Sea Scallops with Tartar Sauce 3.95
Broiled Whole Flounder Stuffed with Crabmeat 4.25
Fresh Fried Jumbo Shrimps 3.95
Broiled or Fried Red Snapper Steak 4.25
Fresh Fried Bon Secour Oysters 3.95
Baked Alaska King Crab Legs, Drawn Butter 4.50
Louisiana Fried Frog Legs, Tartar Sauce 4.50
Baked or Fried Soft Shell Crabs, Drawn Butter 3.95
Baked Stuffed Shrimp with Deviled Crabmeat 4.25
Baked Lobster and Crabmeat Au Gratin 3.95
Fried Trout Almondine, Sauted Almonds 4.25
Baked Stuffed Lobster En Shell, Thermidore 4.50
Filet of Sole, with Lemon Butter Sauce 3.95

ITALIAN DISHES AND SPECIALTIES

ENTREE INCLUDES: CUP MINISTRONE SOUP, AND SALAD BOWL WITH CHOICE OF DRESSING

Spaghetti with Meat Sauce or Tomato Sauce 2.95
With Meat Balls
Spaghetti and Ravioli, Tomato or Meat Sauce 3.25
With Meat Balls
Spaghetti and Cheese with Burnt Butter 2.95
Ravioli with Tomato, Meat or Cheese Sauce 3.25
Baked Breast of Chicken Parmigiana with Spaghetti 3.95
Sauted Chicken Cacciatore with Spaghetti 3.95
Veal Scallopine Marsala with Spaghetti 4.25
Scallopine of Veal Cacciatore, with Spaghetti 4.25
With Spaghetti
Veal Piccanti Sauted, Lemon Butter Sauce 4.25
With Spaghetti
Breaded Veal Cutlet, Tomato Sauce 3.95
Baked Veal Parmigian with Spaghetti 4.25
Italian Style Baked Lasagna 3.95
Chicken Titazzini Au Gratin 3.95
Bracciola of Filet Mignon Served in Tureen 4.95

SIDE DISH OF MEAT BALLS, ITALIAN SAUSAGE, MUSHROOMS OR CHICKEN LIVERS .75

PASTRIES, ICE CREAM AND CHEESE

SHERBET	.40	BAKED ALASKA (TWO)	2.50	CREME DE MENTHE PARFAIT	.95
SPUMONI	.45	ICE BOX PIES	.40	CREME DE CACAO PARFAIT	.95
ICE CREAM	.40			CHERRIES JUBILEE	.95

BEVERAGES

COFFEE, PER POT	.25	GRADE "A" MILK, PER GLASS	.20	CHOCOLATE MILK	.20
TEA, PER POT	.25	COFFEE	.10	ICE TEA	.20

HOMEWOOD, ALABAMA